

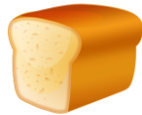
School Nutrition News

A Newsletter from the Wisconsin Department of Public Instruction, Division of Finance and Management

Vol. 2 No. 1

Fall 2009

Why Gluten Free And What to Do



New research from the Mayo Clinic in Rochester, Minnesota, indicates that celiac disease, a serious immune system reaction to the protein in wheat and other grains, is far more common today than it was 50 years ago. Today it is estimated that about 1 in 100 people, including children, have the disease. People who have celiac disease cannot tolerate gluten, a protein found in wheat, rye or barley. Eating foods with gluten sets off an autoimmune response that causes damage to the small intestine. This, in turn, causes the small intestine to lose its ability to absorb the nutrients found in food, leading to malnutrition and a variety of other complications.

When a request is made for school foodservice to provide a gluten free diet for a student, the first step is to ask the family to have the child's physician complete an "Eating and Feeding Evaluation" (prototype posted to our website as "physician's form" at <http://www.dpi.wi.gov/fns/market1.html>). If the physician indicates that this is a disabling condition (usually they will indicate it is for celiac disease), then you are required to provide meals to the child meeting the diet instructions set forth by the physician. You may need to work with the family or child's dietitian to ensure meals provided are safe for the child. A good starting point would be to go over your current menus with the parents and have them indicate exactly what the child can and cannot have. You may have to pull labels with ingredients to help identify any sources of gluten. In many instances, schools have been able to provide meals that are gluten free by using rice or corn based products (i.e., rice, corn chips, corn tortillas, etc.) in place of typical wheat products. You should not have to buy a lot of separate gluten free products, but you will want to discuss this with the parents.

Helpful resources for providing gluten free diets include:

- Two webcasts posted on our School Nutrition Team webcasts webpage at:
<http://www.dpi.wi.gov/fns/sntwebcasts.html>
These cover special dietary needs, including some basic information on celiac disease and accommodations.
- USDA Accommodating Children with Special Dietary Needs in School Nutrition Programs at:
<http://www.fns.usda.gov/cnd/guidance/>

- Handbook for Children with Special Food and Nutrition Needs at: <http://nfsmi-web01.nfsmi.olemiss.edu/DocumentSearch.aspx?q=Handbook%20for%20Children%20with%20Special%20Food%20and%20Nutrition%20needs>
- Celiac Disease Foundation at: <http://www.celiac.org/>
- Celiac Sprue Association at:
<http://www.csaceliacs.org/>
- Food Allergy and Anaphylaxis Network at:
<http://www.foodallergy.org/>

Clarification on Fluid Milk Substitution Rule



Based on recent clarification from the USDA, if a school chooses to accommodate a request for a milk substitution for students who do not have a documented disability (which may now be signed by medical authority or parent/guardian), a nutritionally equivalent substitute beverage must be provided. Juice, water, or other beverages no longer qualify as a milk substitute, and no reimbursement will be provided for them as an alternate beverage. Thus, under the Offer vs. Serve provision, students may turn down milk but must still take the required number of food items to qualify for a reimbursable meal. If a school does not allow turn down of any food items (no Offer vs. Serve), students must take milk until the food service program has notified the DPI of its use of a nutritionally equivalent product (per criteria in the published rule).

Lactose-free or lactose-reduced milk is considered creditable as a fluid milk and may be offered by the school at any time, if the school chooses to accommodate those with lactose intolerance in this manner. This rule applies to the Special Milk program, School Breakfast and Lunch Programs and the Afterschool Snack Program. It does not affect the Wisconsin School Day Milk Program.

For more information including the final rule on fluid milk substitutions, Q&As: Milk Substitution for Children with Medical or Special Dietary Needs (Non-Disability) - USDA Policy Memo SP 35-2009, and a summary of the final rule (including clarifications specific to Wisconsin) go to:
<http://www.dpi.wi.gov/fns/regs.html>.



2009 Award Winners

Gold Awards

Altoona High School
Altoona Middle School
DeLong Middle School, Eau Claire
Edison Elementary School, Appleton
Ferber Elementary School, Appleton
Highlands Elementary School, Appleton
Hortonville High School
James Fenimore Cooper Elementary School, Milwaukee
Lincoln-Erdman Elementary School, Sheboygan
Pedersen Elementary School, Altoona
Richmond Elementary School, Appleton
Somerset High School

Silver Awards

Bay View Middle School, Howard-Suamico
Hillside Elementary School, New Richmond
Johnston Elementary School, Appleton
Kiel High School
La Farge Schools
Longfellow Elementary School, Clintonville
New Richmond High School
New Richmond Middle School
Osceola Middle School
Paperjack Elementary School, New Richmond
Riverside Elementary School, Menomonee Falls
Royal Oaks Elementary School, Sun Prairie
Sherman Elementary School, Eau Claire
Somerset Elementary School
Somerset Middle School
Starr Elementary School, New Richmond
Thoreau Elementary School, Milwaukee
Tomahawk High School
Walworth Elementary School
Waupaca Learning Center
Zielanis Elementary School, Kiel

Bronze Award

Tomahawk Middle School

For more information on this award and an application go to:
<http://www.schoolhealthaward.wi.gov/>

Sherman Elementary School one of the Healthiest Schools in America

Congratulations to Sherman Elementary School in Eau Claire which was named one of the healthiest schools in America in the September 2009 issue of Family Circle Magazine. The magazine highlighted the Sherman Stars Program which encourages physical activities outside of school. Way to go Sherman!

Green Moment

School food service uses more energy and water than any other program per square foot of building use.



SNA of WI Awards

At this summer's annual School Nutrition Association of WI Conference the following members were recognized for their outstanding efforts for school nutrition programs.

- Future Leader
Francha Dallman, St. John's Lutheran-Plymouth
- Outstanding Director of the Year
Cheryl Peil, Elmbrook School District
- Outstanding Manager of the Year
Rita Lorbecki, Menomonee Falls School District
- Louise Sublette Award
Jerrilynn Donley, LaCrosse School District
- Heart of the Program Award
Susan Stanelle, Unified School District of DePere

Congratulations All!



Direct Certification Pop Quiz

Which of the following is **NOT** a required step of the direct certification process?

- Create list containing **all of your enrolled** student's names and birthdates.
- Send student file via the Internet to the Department of Children and Families.
- Retrieve the student file that has been matched by the Department of Children and Families via the Internet.
- Print a copy of the matched Direct Certification list (with the run date noted at the top) and keep on file.
- When parents/guardians from households of students who match call or visit the school, notify them that students in the household are eligible for free meals based on direct certification and they do not need to submit an application.
- Ensure that all students who matched, along with all other students in their household, are changed to free eligible status on the benefit issuance list and claimed as such, effective as of the run date at the top of the matched list.

For answer, see back cover



New Guidance

SP 15-2009 dated February 27, 2009

Titled: Ways to Assist Families during Economic Downturn

Local educational agencies (LEAs) may assist families who are experiencing financial hardships by doing the following:

- Encourage households to report changes in income during the school year. Although this is not required, households do have the option of contacting the LEA to report changes (new application is not required). When the change increases the level of benefits, LEAs are encouraged to put the change into effect within three operating days.
- Encourage households to apply at any time during the school year, even if an application submitted earlier in the school year was denied benefits. NOTE: households reapplying because they did not complete the verification process are subject to the requirements in Part 8, N. (Households that Reapply for Program Benefits) of the January 2008 version of the *USDA Eligibility Manual for School Meals* (EM).
- Run the direct certification list more often. Families may become eligible for FoodShare, W-2 Cash Benefits or the Federal Distribution Program on Indian Reservations (FDPIR) at different times throughout the year.
- Work closely with the homeless liaison to promptly identify eligible children.
- Notify households of the availability of free and reduced price meal benefits. LEAs may complete an application for a child known to be eligible if the household fails to apply. The requirements for this process are discussed in Part 3, J. (Households That Fail to Apply) of the EM.

SP 28-2009 dated June 25, 2009

Titled: Procurement Questions

This is a re-issue of SP 08-2009, dated January 9, 2009 and supersedes that memo.

Find the most up-to-date questions and answers regarding procurement and the following:

- Food Service Management Company Contracts
- Local Purchasing
- Buying American
- Transferring Equipment
- Commodities
- General Procurement

Please contact Julie Shelton (julie.shelton@dpi.wi.gov) or Vic Taugher (victor.taugher@dpi.wi.gov), Nutrition Program Consultants, if you need further clarification on any of these procurement topics.

SP 31-2009 dated July 23, 2009

Titled: Responding to School Closings for H1N1 Outbreaks

With the H1N1 flu virus on everyone's mind this school year, the Richard B. Russell National School Lunch Act provides guidance on how schools can continue to provide low-income children with a reimbursable meal when school is closed. Meals served during school closures may be claimed either through the Summer Food Service Program (SFSP) or the National School Lunch Program's Seamless Summer Option (SSO).

Some additional flexibility has been added for this public health emergency in that meals do not need to be served in a congregate setting in order to provide meals to low-income children. All other aspects of the programs will remain the same.

In order to claim for reimbursement for these meals served, the school food authority (SFA) or eligible community organization must have an agreement with the State agency which covers the operation of the SFSP or the SSO. SFAs or community organizations with existing agreements with the State agency may request a waiver to these agreements to include operation for closures due to H1N1. The waiver and addendum will be posted to our website in the near future at: <http://www.dpi.wi.gov/fus/pandemic.html>. If you do not have an agreement with the State agency to participate in the SFSP or SSO, please contact us as soon as possible.

For those interested in the SFSP, contact Amy Kolano at 608-266-7124. If interested in the SSO, contact Cindy Loechler at 608-266-5185. More information can also be found at: <http://www.dpi.wi.gov/fns/pandemic.html> (see "Guidance Memos"), and on page 9 of this newsletter.

SP 32-2009 dated July 29, 2009

Titled: School Garden Q&A's

Schools may use funds from the nonprofit school food service account to purchase seeds and other materials to start and maintain a school garden. If a school wants to sell food grown from their garden, they can as long as the revenue from the sale accrues back to the nonprofit food service account.

IMPORTANT: funds received through the Fresh Fruit and Vegetable Program (FFVP) may not be used to purchase materials for school gardens.

...see USDA on page 4



SP 38-2009 dated August 27, 2009

Titled: Extending Categorical Eligibility to Additional Children in a Household

On August 27, 2009 the United States Department of Agriculture (USDA) sent all state agencies updated policy related to categorical eligibility for free meals or free milk for children who are members of a household receiving assistance under the FoodShare Program, Food Distribution Program on Indian Reservations (FDPIR), or W-2 cash benefits. The change takes effect with the beginning of the 2009-2010 school year.

The Policy Memo SP 38-2009 change relates to categorical eligibility for free meals or free milk based on Direct Certification (FoodShare, or W-2 cash benefits) or free and reduced-price applications with a case number. The Policy specifies that the LEA must extend eligibility to all other children in the household if one or more children in the household are determined eligible by Direct Certification or application with a case number. A household is defined as a group of related or nonrelated individuals, who are not residents of an institution or boarding house, but who are living together as one economic unit.

For direct certification this means:

- If one or more children in the household are eligible based on the direct certification code of “Y” on the list provided by Wisconsin Department of Children and Families, the LEA must extend eligibility for free meals or free milk to all children in the household regardless of the direct certification eligibility code for the other children.
- The LEA may be able to use other school enrollment records to identify other children in the household who are eligible for free meal or milk benefits due to this policy change.

For families submitting applications with “case numbers” for Food Share, W-2 cash benefits, or FDPIR this means:

- If a valid 10-digit Food Share/W-2 cash case number or a FDPIR case number is listed in Part I of the free/reduced-price meal or milk application for one or more children in the household, the LEA must extend eligibility for free meals or milk to all children in the household.
- Disregard any income information provided on an application with a valid case number.

For purposes of carry-over of eligibility into the beginning of the new school year:

- The LEA must extend categorical eligibility for free meal or milk benefits to newly enrolled children from the same household.

This policy supersedes information found in the January 2008 edition of the USDA *Eligibility Manual for School Meals* concerning categorical eligibility. The policy change also extends to the Child and Adult Care Food Program (CACFP) and to the Summer Food Service Program (SFSP) when

applications are taken. However, the policy does not extend to other children in a household based on categorical eligibility of a child in Head Start or children enrolled in the Migrant Education Program.

Updates to USDA Resources

The USDA recently posted updates to these resources:

- **Menu Planner for Healthy School Meals** – The 2008 version includes recommendations for meeting the 2005 Dietary Guidelines for Americans. There are no changes to the food based or the nutrient standard menu planning systems, and the nutrient standards for these menu planning systems remain the same. The cover, introduction, chapters 1-8 and the appendix are available as an on-line reference or may be downloaded at: teamnutrition.usda.gov/Resources/menuplanner.html. Schools using a food-based menu planning system (traditional or enhanced) should skip chapters 3 and 5 that pertain to the nutrient standard menu planning system. Chapters 1, 4, 6, 7, 8 and most appendices are applicable to all menu planning systems.
- **Food Buying Guide (November 2001 with December 2007 updated pages)** – Replacement pages with the December 2007 updates, the entire guide with the updated pages, or each section of the guide that contain the updated pages are posted at: www.fns.usda.gov/tn/Resources/foodbuyingguide.html

Stimulus Funding for School Lunch Program Equipment



In early March, Wisconsin received word that we would be receiving \$1.3 million in Recovery Act funds for schools and residential child care institutions (RCCI's) to purchase equipment to improve foodservice operations. More specifically the funds were to be used for enhancing nutrition, supporting food safety, improving energy-efficiency, facilitating expanded participation in meal programs, and incorporating locally grown fresh fruits and vegetables into school lunch programs.

Schools and RCCI's from around the state submitted 275 requests to purchase 1,546 pieces of equipment for a total of \$10.4 million—more than eight times the amount of funding available. States were required to give priority to schools and institutions with high poverty rates, as measured by the percentage of students eligible for free or reduced-price meals.

To see a list of the schools which were selected to receive the grant, go to:

www.dpi.wi.gov/fns/recovery.html

The oldest foodservice equipment to be replaced is an 83-year-old oven in the Bruce School District.

DPI Welcomes New Superintendent



Dr. Tony Evers, State Superintendent

Dr. Tony Evers was sworn in as the state superintendent of public instruction July 6, 2009.

Born and raised in Plymouth, Wisconsin, Tony graduated from Plymouth High School, and went on to the University of Wisconsin-Madison, where he earned bachelor's and master's degrees, as well as a doctorate in educational administration.

Tony has served the students, parents, and citizens of Wisconsin for more than 34 years as an educator. Most recently, he was deputy state superintendent for Elizabeth Burmaster, serving in her administration since she took office in July 2001. From 1992 to 2000, Tony was the chief administrator of Cooperative Educational Service Agency 6, based in Oshkosh, which serves 42 school districts in east central Wisconsin. Prior to this position, Tony served as superintendent of the Verona and Oakfield school districts, and he was a high school principal, elementary school principal, teacher of gifted and talented children, and technology coordinator in Tomah.

The focus of his administration is to ensure every child graduates prepared for the workforce and further education. Tony states that "We must align our efforts to ensure that every child in Wisconsin is a graduate, no matter where they live or the economic status of their parents." He supports school nutrition programs as an important tool for attaining successful education for all children. We look forward to working with Tony towards the goal of all children graduating.

HealthierUS School Challenge Award



Have you considered the HealthierUS School Challenge Award? This award recognizes schools that take a leadership role in helping students to make healthy eating and activity choices. For more information go to:

<http://teamnutrition.usda.gov/HealthierUS/index.html>

For questions please contact Jill Camber Davidson at: 608-264-6700 or jill.camberdavidson@dpi.wi.gov.

Meet Your DPI Team

June Paul Named SNT Director



June Paul, Director

- Birthplace: Pittsburgh PA. Moved to Chicago, IL at age 9. Attended the UW Graduate School of Social Work.
- Most surprising past job: Drove an ice cream truck for two summers during college.
- Hobbies: Jogging, swimming and reading
- Favorite parts of your job: Being creative. Seeking new and exciting ideas for improving access to nutritious meals. Learning of and sharing inspiring stories of successful local programs. Seeking/making connections between improved outcomes and social policies.
- Book/magazine at bedside: The New York Times

Could you use a Dietetics Student to Help you With a Project?

Students at the six Wisconsin dietetics programs* seek opportunities for community nutrition/public health experience outside their usual coursework. These can be shorter-term projects (leading a nutrition education activity) or longer-term projects (helping to plan, implement, and evaluate a *Got Dirt!* program). Community Connections for WI Dietetics Students is a website where schools can "advertise" for a student, and where students can browse projects to find a good fit for their goals. Check out the website at:

<http://app.nutrisci.wisc.edu/>

Contact Betsy Kelley (Kelley@nutrisci.wisc.edu) for more information.

* Mt Mary College ([Milwaukee](http://www.mtmary.edu)), UW-Green Bay, UW-Madison, UW-Stevens Point, UW-Stout, and Viterbo University (LaCrosse).

Training Wheels



Congratulations!

- The Summer 2009 Child Nutrition Skills Development Courses attracted over 650 attendees!



Upcoming trainings:

- Great Beginnings Academy Training Series for new managers/directors of School Nutrition Programs – October 27, January 13, and May 4
 - DPI Office, Madison
- Pre-Review Workshops for schools in CESA #3, CESA #5, Lower CESA #11 and CESA #12. Mailing was sent to applicable school districts/schools.
- *Strive for 35°* WI Dairy Council Cold Milk Training Webinar, October 14,
<http://www.wisdairy.com/SchoolResource/s/promotions/strivefor35/default.aspx>



Upcoming conferences:

- School Nutrition Association of Wisconsin (SNA-WI) Fall Conference – November 6, 2009 – for more information go to <http://www.sna-wi.org/>
 - Holiday Inn, Stevens Point
- SNA-WI Spring Conference – TBD
- SNA-WI Annual Conference – June 20-23, 2010
 - Radisson, La Crosse



Resources – updated as new training opportunities are scheduled:

- School Nutrition Team Training Opportunities web page: <http://dpi.wi.gov/fns/training.html>.
 - Free and Reduced Price Eligibility Process (3 new webcasts)
 - Financial Basics and Buy Right Regulations (3 new webcasts)
 - Special Needs (2 webcasts)



Looking for ServSafe training or Healthy Edge training?

- Contact Cindy Loechler at:
cynthia.loechler@dpi.wi.gov or at 608-266-5185.
 - Training sessions will be scheduled as needed. Minimum class size of 10 is required.

Special Reminder

National School Lunch Week – October 12-16, 2009

Theme: All Star School Lunch

National School Breakfast Week – March 8-12, 2010

Theme: School Breakfast: Ready, Set, Go

More information can be found at:

www.schoolnutrition.org/ResourceCenter.aspx

Newly Hired? Newly Promoted? Confused?

Consider attending the 4th annual **Great Beginnings Academy** training series to help you become more familiar with the school nutrition regulations, terms, forms, mailings, etc. that may be confusing you.



Great Beginnings Academy (GBA) – Is a one-year training series developed for School District/School Managers/Directors who are **new** to school nutrition programs. Three one-day classes will be held in Madison on October 27, 2009, January 13, 2010 and May 4, 2010. Two training sessions via on-line technology will also be included in the training series. Participants will be given an overview of the “world of school nutrition” and will receive training and support to better understand program regulations, identify existing resources, and create a network of peers to gain confidence in running a successful school nutrition program. Class size is limited.

Target Participants: Managers/Directors new to school food service with two years or less of experience are encouraged to attend. Preference will be given to new school district/private school director/managers. If space is still available, site managers and business managers for school districts may be accepted. Due to the limited class size, no more than two participants from the same school district/private school will be accepted. This training series is not intended for general staff training.

Registration information for GBA can be found on the Training Opportunities web page at <http://dpi.wi.gov/fns/training.html>.

If you have questions, please contact Cindy Loechler at cynthia.loechler@dpi.wi.gov or 608-266-5185.

Small Victories



After a short hiatus we are pleased to announce that the popular Small Victories training series will return next spring at yet to be determined locations around the state. Topics for the spring session will include purchasing regulations, vendor selection, co-op purchasing, guidance on submitting accurate bids and specifications and purchasing ethics, as well as a breakout on creative breakfast service and grant writing.

As always Small Victories training classes are offered in small schools during the late afternoon hours to accommodate employee work schedules and are open to all members of your staff. Please watch the mail for more information in late winter. If your school is interested in hosting a Small Victories training session please contact Loriann Knapton via email at loriann.knapton@dpi.wi.gov or by telephone at 608-266-1046.

FFVP Update

Flambeau Elementary school in Tony, Wisconsin kicked off its 2009-2010 Fresh Fruit and Vegetable Program (FFVP) this year by holding a Farmers Market right outside the school building. Students tasted a variety of fresh, locally grown produce, while teachers and parents had the opportunity to purchase fruits and vegetables to take home.

Welcome to another year of the Fresh Fruit and Vegetable Program. This year, the program will reach 26,189 students in the 73 schools awarded funding to provide free fresh fruit and vegetable snacks to elementary children during the school day.

Access to fruits and vegetables in schools is important because oftentimes purchasing fresh fruit and vegetables in the community can be limited, unavailable, or expensive. We know that more than 90% of adults and children do not consume the daily amount of fruits and vegetables as recommended by the Dietary Guidelines for Americans. The Fresh Fruit and Vegetable Program in schools is effective in getting children to eat healthy snacks and teaching them the benefits and importance of making healthy food choices through nutrition education.

When the focus is on healthy snacks and there is no other alternative, children have the opportunity to put all preconceived notions about fruits and vegetables aside and explore the awesome variety of produce our earth has to offer!

Check out the FFVP website at: www.dpi.wi.gov/fns/ffvp.html to learn more about the schools involved in the program this year, and take advantage of free resources available for all schools interested in nutrition education, Wisconsin growers, and additional grant opportunities for school gardens and health and wellness initiatives.

Lastly, keep in mind that the FFVP is a part of the Food, Conservation and Energy Act of 2008 (the Farm Bill) with funding available through the year 2013. Applications for the 2010-2011 FFVP will be available late winter 2009 / early spring 2010.



Viroqua staff with freshly prepared Ratatouille

Recipe Sharing

Ratatouille

Yield: 32 – ½ cup servings

Ingredients:

Garlic cloves	10 cloves
Onions	3 large
Eggplant, unpeeled	3
Green Peppers	4 large
Red Peppers	4 large
Tomatoes	10 large (3" diameter)
Zucchini	8 medium
Olive Oil	4 TBSP
Oregano	1 TBSP
Basil, fresh	4 TBSP
Thyme leaf, dried	2 tsp
Parsley	5 TBSP
Salt	1 TBSP
Pepper	1 TBSP



Directions:

Preheat oven to 350 degrees Fahrenheit. Wash all vegetables. Crush and mince garlic. Chop other vegetables and place in roasting pan. Drizzle with olive oil. Add garlic, herbs, salt and pepper. Place in oven and bake for approximately 25 minutes, gently stirring once or twice, until softened. Remove from oven and stir gently again. Use immediately or place in container to freeze.

Contributed by Marilyn Volden

School District: Viroqua Area School District

Average Daily Lunch Service: 800

How long have you been at this school district? 10 years

Where did you find the recipe? It was created for us by Chef Monique Hooker and our 5th Season Project of our Farm to School Program.

Did the students like the recipe right away? We use the recipe in many different ways in several menu items. One is as a pizza topping, and the students liked the pizza right away.

How did you introduce it? We introduced it to parents and students at our back to school night activities in 2008. We gave out samples of ratatouille pizza and parents could take a small container of ratatouille home to try.

We have also had lots of media coverage, including Alice in Dairyland, local newspapers, online publications, and an article in a women's magazine.

What is the best part about your job? The best part about the job is working with a great food service staff and an administrative team that supports our program.

Wisconsin School Breakfast Challenge

Experts agree that breakfast is the most important meal of the day. Research shows that children who eat breakfast perform better academically and have fewer behavioral problems. In addition, eating breakfast can improve a child's overall diet quality and can reduce their risk of being overweight.

During the 2008-2009 school year former State Superintendent Elizabeth Burmaster issued a School Breakfast Challenge. Together, the Department of Public Instruction and the University of Wisconsin-Extension challenged all schools to implement a School Breakfast Program (SBP) if they currently did not offer one and to increase school breakfast participation by 50% in existing school breakfast buildings. Many Wisconsin schools met the Challenge, increasing their breakfast participation 50% or more! Schools used various techniques to increase participation, including a change in breakfast model, marketing their program, a change in menu offerings and getting the community involved.

Six districts and/or private schools with the largest increase in breakfast participation will be named the winners of the Wisconsin School Breakfast Challenge. Please visit the following website for a listing of the winning schools and their success story:

<http://dpi.wi.gov/fns/brkchlng.html>

Congratulations to all schools that increased breakfast participation!



School Breakfast Grants

AFHK has released the list of school breakfast expansion mini-grants that will go out to 41 schools in the 2009-2010 school year. The mini-grants fund implementation of alternative programs, innovative marketing and promotion strategies, and/or educational enrichment activities that will enhance the school breakfast experience.

Congratulations to Florence Elementary and Cornell Elementary for receiving grants that will improve student access to breakfast!



WHL Brings Fresh, Local Produce to Schools

Research, Education, Action and Policy (REAP) Food Group welcomes two new staff members to its Wisconsin Homegrown Lunch (WHL) Project. *Lisa Jacobson*, Program Manager, was raised in Madison and currently has three children in Madison Public Schools. She is a gardener, a cook, and a passionate advocate of farm to school programming. *Melissa Kieffer*, Assistant Program Manager, grew up on a farm in Strum, WI, just south of Eau Claire. She is a salsa dancer, a farmhand, and writes and sings songs about fresh vegetables. Melissa will be heading up the REAP Snack program as well as training new AmeriCorps members to deliver their educational curriculum. WHL's mission is to strengthen the link between the farmer and the classroom while connecting schools with fresh, nutritious and locally grown produce. You can contact both Lisa and Melissa at farmtoschool@reapfoodgroup.org.



ARRA Community Prevention and Wellness Initiative

The American Recovery and Reinvestment Act (ARRA) of 2009 has allotted \$650 million to increase physical activity, improve nutrition, decrease obesity, and decrease smoking in U.S. communities as part of the *Communities Putting Prevention to Work* initiative. The bulk of funding, \$375 million will be available for community programs through a competitive selection process. Projects that will be funded will emphasize evidence-based interventions that have high-impact, broad-reaching policy, environmental, and systems changes in schools (K-12) and communities. Those who receive funding will have two years to complete their work. Those interested in applying can find more information at www.grants.gov. The application deadline for the community projects is December 1, 2009.

To learn more about the *Communities Putting Prevention to Work* public health initiative visit:

<http://www.grants.gov/search/search.do;jsessionid=5QvRKy4Q1Q2zFSt7xnmBpvkJJ3CZL9sLVgmWnzDNTThfvQ0D8PLd!-1017983794?oppId=49571&mode=VIEW>

Grant Opportunities

As grant opportunities become available SNT posts them in the 'Hot Topics' box on our website homepage:

www.dpi.wi.gov/fns

Make sure you check this spot frequently for any new grants that have been added. There still is a short time left to apply for the **2009 Healthy Sprouts Awards** to assist with school gardens.

Proper Use of Hand Sanitizers



Hand Sanitizers

Antibacterial hand sanitizers are marketed to the public as an effective way to wash hands when traditional soap and water are not available. These "waterless" products are frequently dispensed in schools. Please review the questions and answers to determine how to effectively use hand sanitizers.

How do hand sanitizers work?

Hand sanitizers work by stripping away the outer layer of oil on the skin which may contain healthy flora and harmful pathogens. The resident flora that is normally present on hands are generally not the kinds of bacteria that will make people sick. Research shows that hand sanitizers do not significantly reduce the total number of bacteria on the hand and in some cases may potentially increase harmful pathogens.

Are hand sanitizers effective in reducing harmful pathogens present on the hands?

Manufacturers of hand sanitizers claim that the sanitizers kill 99.9 percent of "germs" and the assumption is made that 99.9 percent of harmful pathogens are killed by the sanitizers. The manufacturers of the products test the products on inanimate surfaces; hence, they are able to derive the claims of 99.9 percent of bacteria killed. Products fully tested on hands have different results.

When are sanitizers recommended?

Vigorously washing hands with warm water and soap for 20 seconds is still the tried and true method for staying healthy. Alcohol-based hand sanitizers can be a convenient alternative when soap and water are not available. According to research performed by the U.S. Centers for Disease Control and Prevention (CDC), hand sanitizer is considered as effective at killing harmful pathogens as proper handwashing only when hands are not visibly soiled. Alcohol doesn't cut through organic material such as dirt, blood, and other body fluids so these soils must be wiped or washed off for hand sanitizer to be effective. In such cases, handwashing with soap and water is advised. (www.cdc.gov/germstopper/home_work_school.htm)

According to Wisconsin Food Code Fact Sheet #13, hand sanitizers are not substitutes for handwashing for food service operations and are not intended to replace soap at the hand-

washing station in these operations. There is no need for hand sanitizers if proper handwashing procedures are followed. Sanitizers used incorrectly by food handlers become another source of food contamination. In addition, hand sanitizers are considered to be a food additive so the active ingredients in the product must be approved by the federal Food and Drug Administration (FDA). Contact the environmental health specialist that conducts the food safety inspections in your area for advice about use of hand sanitizers in the food preparation areas and on the serving lines.

What should I look for when selecting hand sanitizers for use by students and school staff?

Hand sanitizing alcohol-based foams and gels with active ingredients such as ethyl alcohol, ethanol, or isopropanol are recommended. Hand sanitizer wipes that contain alcohol as the active ingredient are also effective. However, it is important to select products with alcohol concentration between 60 and 95 percent.

How are hand sanitizers applied to be effective?

Guidelines from the Centers for Disease Control and Prevention (CDC) recommend applying enough gel or foam to cover all surfaces of hands. Vigorously rub all sides of the hands and in between the fingers until hands are dry. If hands dry within 10 or 15 seconds, sufficient quantities of the hand sanitizer has not been applied. It should take 15 to 20 seconds for the sanitizer to dry.

Pandemic Flu Information

Resources to assist schools' preparation for possible influenza outbreak are posted on DPI's School Nutrition Team's "Pandemic Flu Information" webpage at:

<http://www.dpi.wi.gov/fns/pandemic.html>

On this webpage are posted:

- Links to DPI's and to the WI Department of Administration's websites where comprehensive information about pandemic flu is located, including resources from other states and federal agencies.
- Four USDA Guidance Memos that address school closures and operation of the federal Child Nutrition Programs during a pandemic.
- *Providing Meals to Needy Children During an H1N1-Related School Dismissal* - The School Nutrition Foundation (SNF) in partnership with USDA - recorded webinar from Tuesday, August 25, 2009.
- A link to informative videos that promote handwashing and free downloadable handwashing posters and other educational materials. The collection of educational resources was put together by Alice Henneman, MS, RD with the University of Nebraska-Lincoln Extension.



Upcoming Commodity Deadlines

October 15, 2009	Direct Diversion information posted to DPI website. Notification regarding availability of information sent to all SFAs.
November, 2009	SFAs begin SY 2010-11 procurement process for direct diversion vendors, following federal, state, and local procurement regulations. Coordinate commercial distribution bid with your processing bids.
November 30, 2009	DPI mails out SY 2010-11 commercial distribution packets to all SFAs. Information is available on DPI website.
December 3, 2009	DPI holds training session for New Program/New FS Manager.
January, 2010	For SFAs participating in the SY 2010-11 statewide processing program but choosing commercial distribution, schools begin procurement process of commercial distributor.
January 4, 2010	DPI mails out SY 2010-11 annual order packets to all SFAs.
January 15, 2010	SFAs select SY 2010-11 direct diversion vendors, using the appropriate procurement process. SFAs must verify commercial distribution of selected processed products with their distributor(s).
January 15, 2010	SY 2010-11 Annual Online Commodity Order Survey opens.
February 1, 2010	SY 2010-11 Direct Diversion Agreements with DPI due back from SFAs.
February 10, 2010	Annual Online Commodity Order Survey closes at midnight.
March 31, 2010	Deadline for SFAs to submit SY 2010-11 DPI/SFA commercial distribution contract to DPI. SFAs to update online commodity agreement with distribution information. SFAs to have a valid contract with commercial distributor for SY 2010-11.

National Hunger and Homelessness Awareness Week

National Hunger and Homelessness Awareness Week is November 15-21, 2009. Every year, in the spirit of Thanksgiving and education, the National Coalition for the Homeless and the National Student Campaign Against Hunger and Homelessness co-sponsor National Hunger and Homelessness Awareness Week, one week prior to Thanksgiving. During this week, schools, communities and cities throughout the nation endeavor to bring a greater awareness to the issues of hunger and homelessness.

Just last year, the national poverty rate rose to include 39.8 million Americans, 13.2 percent of the population, up from 12.5 percent in 2007. More than 36 million people were at risk of suffering from hunger in the United States, including 1 in 3 children. In addition, 3.5 million people were forced to sleep in parks, under bridges, in shelter or cars. The combination of the high cost of living, low-wage jobs, and high unemployment rates only exacerbate these problems and force countless Americans to choose between food, housing, and other expenses. Studies show that money devoted to food is typically the first to be sacrificed. Families will often pay their fixed payments first, such as rent and utilities, rather than pay for food. For information on what it costs to maintain a family of four, please see:

<http://www.usccb.org/cchd/povertyusa/tour.htm>

The rise in the poverty rate, the highest since 1997, may mean an even larger poverty increase in 2009 with higher unemployment rates than last year. Median family incomes also fell in 2008, being lower than the prior decade and wiping out the income gains of the previous three years. Lack of health insurance for many families exacerbates these issues.

The struggles faced by those that lack a home are often lonely and certainly difficult. Bringing attention to the plight of the homeless by participating in this week of awareness may foster greater understanding and solidarity. For tools to inspire your community to get involved with National Hunger and Homelessness Awareness Week, view this link:

<http://www.nationalhomeless.org/projects/awareness/2009manual.pdf>

Or contact Jen Rubin at jennifer.rubin@dpi.wi.gov



But What About Water?



One of the easiest ways to spot a whole grain product is to review the product's ingredient list. Usually the whole grain is the first ingredient on the list, indicating that it is the primary ingredient by weight. But what if the first ingredient listed is water? The Food and Drug Administration's standards of identity allow water as the first ingredient if whole wheat flour is the second ingredient listed on a product that is labeled "whole wheat bread."

Beware, a slice of bread with water listed as the first ingredient may not contain the full 14.75 grams of creditable grain that is required for a complete grain/bread serving. Prior to purchasing whole wheat bread products that list water as the first ingredient, you should contact the manufacturer to determine how many grams of creditable grain the product contains. To review, all grains/breads items must be enriched or whole grain, made from enriched or whole grain meal and/or flour. If using a cereal, it must be whole grain, enriched, or fortified. Bran and germ are credited the same as enriched or whole grain meal or flour.

Verification of Free And Reduced Price Meal Applications 2009



The USDA requires that schools participating in the National School Lunch Program accept applications to provide free or reduced-price meals to eligible students. Verification of a sample number of applications is required every year based on current year applications approved on/by October 1. The verification process must be completed for selected applications and the Verification Summary Report submitted electronically to DPI between November 1 and November 15.

Verification information is located at:

www.dpi.wi.gov/fns/fincou1.html#verification

Select *Verification Forms* for the prototype forms that can be used in the Verification process. Additional information on the changes in Verification and the Verification Summary Report are also included on the website. Training opportunities on the verification process are also available at:

www.dpi.wi.gov/fns/sntwebcasts.html

After the verification process is completed on all selected applications the SFA must report results electronically on the Verification Summary Report between November 1 and November 15. Instructions and the Verification Summary Report will be located under *On-Line Services* on the website at:

www.dpi.wi.gov/fns/index.html

Civil Rights: When Do I Need a Non-Discrimination Statement?

Federal legislation establishes regulations and requirements for recipients of federal funds to prohibit discrimination and ensure equal access to all programs and activities of the recipients. One important requirement in the Child Nutrition Programs is the inclusion of USDA's non-discrimination statement on **ALL** forms of communication and program materials related to participation and receipt of program benefits.

The following statement must be included on all materials for public information, education, or distribution that mention USDA programs:

In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, 1400 Independence Avenue, SW, Washington, DC 20250-9410 or call (800)795-3272 (voice) or (202)720-6382 (TTY). USDA is an equal opportunity provider and employer.

If the material is too small to permit the full statement to be included, the material, at a minimum, must include:

This institution is an equal opportunity provider.

The wording of both statements must be exact and cannot be changed in any way. If the statement is included on printed material, the text of the statement must be no smaller than the text of the surrounding material. Note that the shorter version of the non-discrimination statement may be used for broadcast advertisements/public service announcements.

Do These Materials Require a USDA Non-Discrimination Statement?	
YES	NO
• Print Advertisements (Flyers, Brochures, Posters)	• Items of Impractical Size (Cups, Buttons, Magnets, Pens)
• Agency Publications (Parent Handbooks, Employee Handbooks, Newsletters)	• Internal Records (Point of Service records, production records, Benefit Issuance lists)
• School Website Home Page	• Other School WebPages besides the Home Page
• Letters	• Menus Used Internally
• Broadcast Advertisements/Public Service Announcements (Internet, Radio, TV)	
• Enrollment Forms	
• Copies of Menus that the Public Receives	

Pop Quiz Answers

Answer: E



Unlike application approvals in which parents may be notified either orally or in writing that they are approved for benefits, households with students who match via direct certification **must** be notified **in writing** of their eligibility for free meals or free milk and that they do not need to submit an application. This letter must also inform them of their right to turn down this benefit if desired. See 7 CFR 245.6 for more information.

A prototype form is available on our website at:
www.dpi.wi.gov/fns/fincou1.html
(#9 under Direct Certification)

On August 27, 2009, USDA issued a memo (SP 38-2009) which now allows schools to extend free meals or milk benefits to all children in the household, regardless of the direct certification code for the other children, if one or more children in the family is eligible based on the direct certification code of "Y" on the list provided by Wisconsin Department of Children and Families (DCF). See USDA's memo linked from DPI's website for more details (<http://www.dpi.wi.gov/fns/fincou1.html>).

Know Your Farmer, Know Your Food Initiative

Know Your Farmer, Know Your Food is a new USDA initiative with a goal to better connect children to their food and create opportunities for local farmers to provide their harvest to schools in their communities. The USDA's Farm-To-School Tactical Teams will soon begin touring America's school cafeterias to identify challenges and opportunities to help them transition to purchasing more locally grown foods. The USDA will partner with schools, the U.S. Department of Education, and non-profits to develop purchasing guidance, as well as other resources for schools to use.

As part of this initiative 86 grants totaling more than \$4.5 million were awarded to encourage and support farmers markets and direct marketing projects nationwide. Wisconsin received six of these grants. Low-income consumers will particularly benefit through the program's emphasis on increasing access to fresh fruits and vegetables through the use of electronic benefit transfers (EBT) and the Supplemental Nutrition Assistance Program (SNAP). For more information go to:

www.fns.usda.gov/cga/PressReleases/2009/PR-0441.htm



Notice to NSMP Schools

The thirteenth release of the Child Nutrition Database (CN 13) was released this past spring. Schools using software for Nutrient Standard Menu Planning (NSMP) must now be using this updated software. If you have any questions, please contact Julie Cox, 608-267-9206, or julie.cox@dpi.wi.gov.



Division for Finance & Management

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